

Oatmeal-Whole Wheat Raisin Cookies

Desserts

B-02A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	1. Cream margarine or butter and sugar in a mixer with the paddle attachment for 10 minutes on medium speed.
Sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	½ cup OR 3 each	8 oz	1 cup OR 5 each	2. Add eggs, vanilla, and milk. Mix for 1 minute on medium speed until smooth. Scrape down sides of bowl.
Vanilla		1 ½ tsp		1 Tbsp	
Lowfat 1% milk		3 Tbsp		¼ cup 2 Tbsp	3. In a separate bowl, combine flour, oats, baking powder, baking soda, salt, nutmeg (optional), and cinnamon. Gradually add to the creamed mixture and mix for 1 minute on medium speed until well blended. Scrape down sides of bowl. Mix for 30 seconds on low speed.
Whole wheat flour	10 oz	2 cups	1 lb 4 oz	1 qt	
Rolled oats	3 oz	1 cup 2 Tbsp	6 oz	2 ¼ cups	4. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 24 scoop (2 ⅔ Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings, use 6 pans (1 pan will have only 5 cookies).
Baking powder		1 ½ tsp		1 Tbsp	
Baking soda		¾ tsp		1 ½ tsp	5. Combine sugar and cinnamon in a shaker and sprinkle over cookies.
Salt		¾ tsp		1 ½ tsp	
Ground nutmeg (optional)		½ tsp		1 tsp	
Ground cinnamon		½ tsp		1 tsp	
Raisins	6 oz	1 cup	12 oz	2 cups	
Sugar	2 oz	¼ cup	4 oz	½ cup	
Ground cinnamon		1 tsp		2 tsp	

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6. Bake until light brown: Conventional oven: 375° F for 12 minutes Convection oven: 350° F for 16 minutes
7. Portion is 1 cookie.

SERVING:	YIELD:	VOLUME:
1 cookie.	25 Servings: 2 lb 10 oz (dough)	25 Servings: about 1 quart $\frac{1}{3}$ cup (dough) 25 cookies
	50 Servings: 5 lb 5 oz (dough)	50 Servings: about 2 quarts $\frac{2}{3}$ cup (dough) 50 cookies

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Nutrients Per Serving			
Calories	191	Saturated Fat	1.35 g
Protein	3.04 g	Cholesterol	19 mg
Carbohydrate	32.14 g	Vitamin A	276 IU
Total Fat	6.43 g	Vitamin C	0.3 mg
		Iron	0.90 mg
		Calcium	38 mg
		Sodium	201 mg
		Dietary Fiber	2.1 g